



Echire  
44023 - Semi Salted Butter

Extra fine PDO butter. Flavors of hazelnut and fin taste of cream. excellence butter selected by international palaces and great restaurants. churned butter.



✱ Benefits

Pasteurized slightly salted churned butter, extra fine Protected Designation of Origin from Charentes-Poitou (the oldest PDO butter, recognized since 1976).  
This exceptional butter is made with cream from cows collected within 12h of milking in the dairy.  
Charentes-Poitou butter is made using a technique which goes back for generations: the cream is ripened biologically. This means that although modern equipment is used, the process is allowed to take its time, as it would have been done in the past.  
The cream is cultured with specific cultures for 12 hours. This phase gives Charentes-Poitou butter its delicate flavor and its fine, creamy texture.  
Appearance: Color is pale yellow  
Taste: Fine taste of cream with a slight hint of salt  
Texture: Fine and malleable  
2015 gold medal & 2017 bronze medal at the Concours Général Agricole from Paris  
The Echire butter has been selected in 2015 for the Excellence Française award (created in 2009 to honor companies which contribute towards the promotion of France throughout the globe by their expertise, creativity and innovative nature).  
Echire is part of the Cooperative Laitière du Poitou since 1981, a company for 115 cows and grass-milk producers.  
Producing Excellence AOP® PDO® butter from Charentes-Poitou since 1981.  
International award with a gold medal in 2015 for the Echire butter (100g) at around the dairy.  
Echire butter produced with a milk from cows in the region of Charentes-Poitou.  
Cream ripened for 12 hours at least inside the plant's churning.  
Repackaged directly from France, Echire's Cream Butter. Please see packaging labels, inserts, barcodes and other documents.  
Other shops in Tokyo & Osaka presenting pastries & desserts made exclusively from this butter.

Ingredients

Pasteurized cream from cow's milk, salt 2% maxi, lactic starters

⚠ Allergens

Contains:



Free From:



Nutrition Facts

Servings per Container 18  
Serving size 0.5OZ

Amount per serving  
Calories 100

	% Daily Value*
Total Fat 11g	17%
Saturated Fat 9g	45%
Trans Fat 0g	
Cholesterol 70mg	23%
Sodium 100mg	4%
Total Carbohydrate 0g	0%
Dietary Fiber 0g	0%
Total Sugars 0g	
Includes 0g Added Sugar	0%

Protein 0g	
Vitamin D	%
Calcium 0mg	0%
Iron 0mg	0%
Potassium	%

\* The % Daily Value (DV) tells you how much a nutrient in a serving of food contributes to a daily diet. 2,000 calories a day is used for general nutrition advice.

Handling Suggestions

See label for suggestions  
UNIT UPC: 041844100303

Serving Suggestions

Cook's tip: Beurre Charentes-Poitou melts more slowly than other butter, so it is perfect for pastry-making. Its inherent qualities make it the butter of choice for puff pastry, croissants and cakes. France's bakers and pastry chefs can't be wrong! You can also use it on bread, for cooking and pastries. Avoid cooking over high heat.  
DIET : suit the vegetarian diets? Yes

Prep & Cooking Suggestions

Take the butter out of the refrigerator at least 30 minutes before serving. It will be easier to spread the butter on a slice of bread if using a special butter knife (round edge).

✍ Product Specifications

Brand	Manufacturer
Echire	Sevre Belle

UPC	MFG #	SPC #	GTIN	Pack	Pack Desc.
041844100303	201906	44023	23199241000304		20/8.8 OZ

Gross Weight	Net Weight	Country of Origin	Kosher	Child Nutrition
11.24lb	11.02lb	France	No	

Shipping Information						
Length	Width	Height	Volume	TLxHl	Shelf Life	Storage Temp From/To
9.8in	12.16in	3.38in	0.23ft3	8x12	60days	35°F / 37°F



Echire  
44023 - Semi Salted Butter

Extra fine PDO butter. Flavors of hazelnut and fin taste of cream. excellence butter selected by international palaces and great restaurants. churned butter.



Nutrition Analysis - By Measure

Calories	100	Total Fat	11g	Sodium	100mg
Protein	0	Trans Fats	0g	Calcium	0mg
Total Carbohydrates...	0g	Saturated Fat	9g	Iron	0mg
Sugars	0g	Added Sugars	0g	Potassium	
Dietary Fiber	0g	Polyunsaturated Fat		Zinc	
Lactose		Monounsaturated Fat		Phosphorus	
Sucrose		Cholesterol	70mg		
Vitamin A(IU)•		Vitamin D		Thiamin	
Vitamin A(RE)		Vitamin E		Niacin	
Vitamin C		Folate		Riboflavin	
Magnesium		Vitamin B-6		Vitamin B-1 2•	
Monosodium		Sulphites		Nitrates	

Additional Images

